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Extra-Easy Lasagna

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When we say easy, we mean easy. You don't even have to cook the noodles for this speedy yet impressive lasagna that always gets rave reviews. Lasagna is a family favorite, but this version is extra-special because it only requires 5 quick ingredients: ground beef, pasta sauce, lasagna noodles, ricotta cheese, and shredded mozzarella (we don't count the water!). It's rated 5 stars for a reason. Pro tip: Make a double batch: Enjoy one now and freeze one for a quick meal on a busy weeknight.

Recipe by Southern Living December 2000

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Read the full recipe after the video.

Yield: 6 to 8 servings

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Ingredients

- [ ] 1 pound lean ground beef
- [ ] 4 cups tomato-basil pasta sauce
- [ ] 6 uncooked lasagna noodles
- [ ] 1 (15-ounce) container ricotta cheese
- [ ] 2 ½ cups (10 ounces) shredded mozzarella cheese
- [ ] ¼ cup hot water

Directions

Step 1

Cook beef in a large skillet over medium heat, stirring until it crumbles and is no longer pink; drain. Stir in pasta sauce.

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Step 2

Spread one-third of meat sauce in a lightly greased 11- x 7-inch baking dish; layer with 3 noodles and half each of ricotta cheese and mozzarella cheese. (The ricotta cheese layers will be thin.) Repeat procedure; spread remaining one-third of meat sauce over mozzarella cheese. Slowly pour 1/4 cup hot water around inside edge of dish. Tightly cover baking dish

with 2 layers of heavy-duty aluminum foil.

Step 3

Bake at 375° for 45 minutes; uncover and bake 10 more minutes. Let stand 10 minutes before serving.

Step 4

Note: For testing purposes only, we used Classico Tomato & Basil pasta sauce.

Chef's Notes

This dish pairs well with green beans, mushrooms, broccoli, asparagus, salad, or an assortment of roasted vegetables. One could swap out the beef for chicken or sausage, or one could replace red sauce with white sauce. Additional cheeses could also be added. When entertaining guests, this could be served with the classic bread and salad combination.

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